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passageway, or other open place on private premises or on the outside of any building or structure on same, or in any place within a building which is open to the general public or where pet dogs, cats, or other domestic animals or fowls have access, without placing same in a receptacle of such kind or character that it can be reached only by the kind of vermin which the poison is intended to kill, or without placing a wire or other guard about same in such a way that no child, domestic animal, domestic fowl, or other harmless creature can reach same.

SEC. 2. Any person violating or failing to comply with any of the provisions of this ordinance shall be fined not more than \$25 for each offense.

### COLORADO SPRINGS, COLO.

#### **Bakery Products—Manufacture and Sale. Bakeries, Markets, Hotels, Restaurants, etc.—Sanitary Regulation. (Ord. Feb. 10, 1915.)**

SECTION 1. That section 59 of an ordinance entitled "An ordinance for revising and codifying certain ordinances of the city of Colorado Springs," passed April 3, 1907, being section 1149 of the code of 1914, be amended to read as follows:

SEC. 59. (a) All bread or baked stuffs, offered or exposed for sale in this city shall be made of good, wholesome flour or meal, and all the materials used therein shall be pure. The weight in ounces being not more than the correct weight, shall be placed upon each loaf of bread offered or exposed for sale in this city.

If any person shall make or sell, or offer or procure to be sold, any bread or other baked stuffs of any other than wholesome flour or meal or pure materials, or shall expose for sale any bread stuffs contrary to the provisions of this chapter, he shall be fined not less than \$3 nor more than \$20 for each offense.

(b) The floors, side walls, ceilings, furniture, receptacles, implements, and machinery of every bakery, grocery, hotel, restaurant, market, ice-cream factory, creamery, bottling works, or establishment or place where food, drinks, or confectionery intended for sale is produced, prepared, manufactured, packed, stored, sold, served or distributed, and all vehicles used in the transportation of food products, shall at no time be kept or permitted to remain in an unclean, unhealthful, or insanitary condition; and for the purpose of this ordinance unclean, unhealthful, and insanitary conditions shall be deemed to exist if food, drinks, or confectionery in the process of production, preparation, manufacture, packing, storage, sale, serving, distribution, or transportation, is not securely protected from flies, dust, dirt, and, as far as may be necessary, by all reasonable means, from all other foreign or injurious contamination; or if the refuse, dirt, or waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing, storing, selling, serving, distribution, or transportation of food, drinks, or confectionery, are not removed daily; or if all trucks, trays, boxes, buckets, or other receptacles, or the chutes, platforms, racks, tables, shelves, and knives, saws, cleavers, or other utensils, or the machinery used in moving, handling, cutting, chopping, mixing, or other processes, are not thoroughly cleansed daily; or if the clothing of operatives, employees, clerks, waiters, waitresses, or other persons therein employed is unclean.

### CUMBERLAND, MD.

#### **Buildings and Premises—Vacation or Repair When Insanitary. (Ord. Jan. 25, 1915.)**

SEC. 19. The health officer, if satisfied upon examination, that a building, tenement, room, or cellar in the city of Cumberland, which is occupied as a dwelling place has become, by reason of the number of occupants, uncleanliness, or other cause, unfit for such purposes, and is liable to become a nuisance or to be a cause of sickness to the occupants or to the public, may issue a notice in writing to such occupant or owner, requiring the premises to be put in a cleanly condition, or to be vacated within

such a time as the health officer may deem reasonable. If the persons so notified neglect or refuse to comply with the terms of the notice, the health officer may cause the premises to be properly cleaned at the expense of the owner or may order the occupant to vacate the premises, which shall not again be occupied as a dwelling place without permission in writing from the health officer.

Any person, persons, firm, or corporation offending against this section shall upon conviction be subject to a fine of not less than \$25.

#### EAST ORANGE, N. J.

#### Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., Feb. 23, 1915.)

1. No person, firm, or corporation, either by themselves, their employees, or agents, shall have in possession, or hold, or offer for sale, deliver, bring, or send into the city of East Orange any unwholesome, watered, or adulterated milk, or milk known as "swill milk," or milk from which any part of the cream has been removed or from any diseased cow, or from any cow housed in a stable scoring below 60 per cent on the score card in use by the health department of the city of East Orange.

There shall be included in the above designations of unwholesome, watered, or adulterated milk the following:

- (a) Milk containing more than  $88\frac{1}{2}$  per cent of water or fluids.
- (b) Milk containing less than  $11\frac{1}{2}$  per cent of milk solids.
- (c) Milk containing less than 3 per cent of fats.
- (d) Milk drawn from animals within 15 days before or 5 days after parturition.
- (e) Milk drawn from animals fed on any substance (distillery grains included) in a state of decomposition or putrefaction.
- (f) Milk which has been diluted with water or other fluid, or to which has been added any foreign substance whatever.
- (g) Milk the temperature of which is higher than  $50^{\circ}$  F., or which contains an excessive number of bacteria.
- (h) Milk from cans which have not been thoroughly washed and then cleansed with boiling water or steam, both by the retailer at his bottling house and by the shipper or producer on the farm.
- (i) Milk containing an appreciable amount of sediment, "appreciable amount," when used in this ordinance, being construed to mean anything more than a few particles in a quart of milk.
- (j) Milk produced, distributed, or sold in violation of any of the ordinances or rules or regulations of the board of health.

2. No person, firm, or corporation, either by themselves, their employees, or agents, shall offer, hold for sale, or deliver in the city of East Orange any unpasteurized milk or cream from cows which have not been subjected to the tuberculin test (subcutaneous), as herein set forth, at least once each year and have passed the same without a reaction. All such animals shall have passed a physical examination in accordance with chapter 78 of the Laws of 1914 of the State of New Jersey.

The "tuberculin test," as used in this ordinance, shall conform to the following:

- (a) Not less than two preinjection temperatures covering a period of not more than 12 hours and not less than 6 hours.
- (b) The first postinjection temperature shall not be taken later than the tenth hour after the injection. The taking of the postinjection temperatures shall not be more than 2 hours apart and shall be continued for at least 20 hours from the time of injection, and whenever at the twentieth hour a rising temperature is being recorded additional temperatures must be taken and recorded until a definite reaction is established or the temperature of the animal drops to normal.
- (c) The veterinarian conducting the test shall first apply to the said board of health for test charts. In this application shall be stated the number of animals in the herd;